

METHOD FOR FORMING LACTITOL-CONTAINING FOOD**Publication number:** JP1010973**Publication date:** 1989-01-13**Inventor:** MATSUMOTO KOJI; YOTSUKA FUMIO; TOYODA
TAKESHI**Applicant:** TAKEDA CHEMICAL INDUSTRIES LTD**Classification:****- International:** A23L1/22; A23P1/02; A23L1/22; A23P1/02; (IPC1-7):
A23L1/22; A23P1/02**- European:****Application number:** JP19880018177 19880128**Priority number(s):** JP19880018177 19880128; JP19870035400 19870217[Report a data error here](#)**Abstract of JP1010973**

PURPOSE: To readily carry out molding without decomposing original taste, flavor, etc., of a food material, by heating a solid food material containing a specific amount of lactitol, pressurizing and molding the heated food material in a semimolten state. **CONSTITUTION:** A solid food material, such as dried soybean, peanut or cacao bean, containing ≥ 30 wt.% lactitol (4-beta-D-galactopyranosyl-D-sorbitol) is heated to about 60-100 deg.C material temperature using a stirrer with a heater, etc., to provide a hot molten material in a semimolten state. The hot molten material is then pressurized and molded using a rolling molding rolls, extruder, etc., to reduce energy loss.

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